**SERVICE ANIMALS** 

**EMPLOYEE SPOTLIGHT** 

BY THE NUMBERS

Environmental Health

No. 5

Friday, December 7, 2018

Free Edition

### Certified Food Protection Manager Requirements

§228.33 (a) At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.





We are excited to announce Amarillo College will be sponsoring a Food Manager Certification class on February 12<sup>th</sup>, 2019. There will only be 100 seats available so pre-registration is highly suggested as there are limited seats. Due to the sponsorship of Amarillo College, this class is being offered at a low price of \$70, originally \$160. The link for registration can be found on our website, <a href="https://www.amarillo.gov">www.amarillo.gov</a>.

If you are unable to take advantage of this class, we will begin offering this class quarterly for \$160. A detailed schedule of future classes can be found on our website, <a href="www.amarillo.gov">www.amarillo.gov</a>.

### THIS QUARTER

EXCERPT FROM TFER

SMOKING POLICY

WORDS FROM
THE
DIRECTOR

WASTE WATER DISCHARGE PROGRAM

HOLIDAY COOKING SAFETY

### LETS GET PERSONAL

#### WORDS FROM THE DIRECTOR • EMPLOYEE SPOTLIGHT

### Shann May, EH Director



I would like to thank everyone for all their hard work this year. We have made tremendous progress in making Amarillo healthier and safer. I hope that it has been a rewarding year, and you are able to take time to reflect on your blessings during this holiday season. If I can be of service to you, please feel free to contact me at, shaun.may@amarillo.gov.

Merry Christmas and Happy Holidays!

Lorenzo akins, EH Specialist 17

Nickname: Z0

Hometown: Little Rock Arkansas

College: University of Arkansas at Pine Bluff

What aspect of your job do you enjoy the most? Why? The interaction with food establishments. It gives me the opportunity to teach establishments about food safety.

Choose a movie title for the story of your life. Forest Gump

What is your favorite holiday? Why? Thanksgiving. It is the holiday my entire family gets together

What are some small things that make your day better?

Watching my kids play sports

What is your favorite hobby? Wood Working



### MAKING THE CHANGE



October 1, 2017- Western Bowl decided to take a leap; a very big leap that could close their doors. One of Amarillo's most popular bowling alleys decided to change their smoking policy.

An interview with Randy Web, one of the managers at Western Bowl, was conducted to gain information on the impact making the change had on the business. During the interview, Randy stated that they (Western Bowl) had wanted to "bite the bullet" for a while but was frightened it would hurt the business. There was a statistic reported that any business that changes their smoking policy will lose 25 percent of their business. That was not the case when Western Bowl decided to convert to a nonsmoking facility. They lost a few league bowlers but gained many more families.

The once smoky facility has now transformed into a family friendly atmosphere and has not looked back since. Web stated that the facility has added several new arcade type games to help with the new atmosphere. Since implementing the new policy, the bowling alley has experienced an influx in business and has created new opportunities for younger families to enjoy the facility. Knowing what Web knows now, the facility would have made the change years ago.

# BY THE NUMBERS<sub>2018</sub>

1898

Food
Establishment
Inspections
completed

482

Temporary Event
Inspections
completed

452

On-site sewage facilities permitted

172

Public Swimming pool, spa, and PWIF Inspections completed 9

Inspectors completing the inspections

### WHAT IS ENVIRONMENTAL HEALTH?

Environmental Health is the expertise and science of minimizing human injury and illness and improving long-term human health by:

- Identifying and evaluating environmental contamination and hazardous agents
- Limiting exposures of chemical, physical and biological agents in food, water, soil and air as well as other environmental media or setting that may adversely affect human health

Due to the variety of programs, our Environmental Health Specialists are required to obtain several certifications and maintain CEU's required for these certifications. In order to conduct food establishment inspections, you have to obtain a Registered Sanitarian certification. The requirements to take the RS certification test are very specific, such as you must hold at least a bachelors degree with at least 30 hours of science. A few of the certifications the inspectors hold are Certified Pool-Spa Operator, Certified Pool-Spa Inspector, Noncommercial Political Pesticide Application License, ServSafe Instructor and Exam Proctor and OSSF Designated Representative licenses.

Currently, Environmental Health oversees six programs; Vector control, Sanitary Nuisances, Public swimming pools and spas, On-site sewage facilities, food and special events.

# Service dogs welcome

As a restaurant owner, one of the unique situations that you might come across in a day-to-day operation is catering to those who have service animals. A service animal is defined as a dog that is individually trained to do work or perform tasks for the benefit of an individual with a disability. The task(s) performed by the dog must be directly related to the person's disability.

Under the American with Disabilities Act (ADA), state and local governments, businesses, and nonprofit organizations that serve the public generally must allow service animals to accompany people with disabilities in places of public accommodation. Additionally, the ADA states that service animals must be under the control of the handler at all times. Generally the service animal will be leashed, but if the leash interferes with a task, the service animal may be un-leashed under verbal, signaled or other effective means.

Service animals are not required to be professional trained, only to be trained to perform a specific task and are not required to wear identification tags or vests. It is important to understand that restaurant operators cannot prevent someone with a service animal from entering a restaurant but can questions at time of admittance.

### IMPORTANT QUESTIONS FOOD ESTABLISHMENT OWNERS ARE ALLOWED TO ASK

- Is this service animal required because of a disability?
- What type of work does the service animal perform?

Food establishment operators can request the removal of a service dog if the operator feels the dog is creating an eminent health hazard or disturbance. Service dogs are not allowed in food preparation areas or areas that are designated for employees only.



Training, emotional support or comfort animals are not considered service animals and should not be allowed in Food Establishments.



### HOLIDAY COOKING SAFETY

The City of Amarillo's Environmental Health Department encourages everyone to take a few precautions in food preparation to increase the chances of the Christmas holiday ending with nothing but great memories.

To ensure friends and family can enjoy the holiday without a food-borne illness; follow these tips to help keep the food safe from bacterial growth:

- Thaw your frozen food one of three ways: In the refrigerator, under cold running water or in the microwave just prior to cooking.
- Wash your hands thoroughly with soap and warm water for at least 20 seconds after handling raw products, and as often as necessary.
- Thoroughly cook all food items to an internal temperature of at least 165 F.
- Keep all raw foods away from ready to eat foods to avoid cross-contamination.
- Refrigerate all uneaten leftovers within two hours of service and discard after seven days.

#### Easy Christmas Bark Recipe

Course Seasonal
Prep Time 5 minutes
Total Time 5 minutes

Author Stephanie@StockpilingMoms

#### Ingredients

3 cups semi-sweet chocolate chips

2 Tbsp shortening

pretzels peanuts

green and red candies Christmas sprinkles



Heat chocolate chips in a microwave safe bowl for 1 minute intervals; stirring in between until chocolate is melted.

Stir in shortening and heat for 10 seconds.

Pour chocolate into a foil lined baking sheet.

Sprinkle toppings all over.

Refrigerate for 1-2 hours until firm.

Break into pieces and serve!



# WASTE WATER DISCHARGE PROGRAM

Effective October 1, 2018, the Environmental Health now oversees the Waste Water Discharge Permit Program. This program focuses on Food Establishments that produce any type of grease.

According to the EPA's standards, a municipality should have zero sanitary sewer overflows, and Amarillo currently averages around twelve a year. This program will focus on ensuring proper treatment of the wastewater being discharged to limit the amount of grease being deposited into the sewer lines.

Environmental Health will be leading the implementation of this new program. This will include inspecting existing grease traps in Food Establishments to ensuring the units are being maintained properly. If you are a Food Establishment that produces grease and you do not currently have a grease trap, we will be working with you over the next year to develop a plan to install and maintain a grease trap.

What exactly is grease? Grease can range anywhere from any animal fats found in milk, butter, and cream to French fry oil. If an establishment uses any of these products, a properly sized grease trap will be needed and inspected on a yearly basis. These units must also be permitted through our office.

These permit fees will be combined with annual Food Establishment Permit fees.

With the update of this ordnance, there will be questions. Contact our office if you have any questions concerning this program. We plan to have more meeting with industry and the Panhandle Restaurant Association to answer questions and gather feedback about the program.









## eBridge<sup>•</sup>

The Bi-City County Department of Environmental Health utilizes eBridge Solutions as a web-based record storage system to store copies of septic system permits and provide them to the public. Septic permits are placed on the eBridge site once a system has been approved or inspection was conducted.

Historical permits have been placed in the system if documentation is readily available.

If you are unable to locate your desired records, please contact <u>ehealth@amarillo.gov</u> for further assistance. \*Public record requests, via this method, may take up to ten (10) days to process.

Follow instructions below to log in to search septic records for all of Potter and Randall counties:

- Go to www.ebridge.com
- Click on Customer Login
- Username: public
- Password: publicuser
- File Cabinet: AMARILLOEH
- Once logged into the system, click on retrieve (upper left corner) to search Potter/Randall County septic tank permits

#### **Additional Guidance:**

- A search can be conducted by entering values in any of the provided search fields (permit #, Street Number, Street Name, Owner Name, County, Sub Division, Block #)
- A general word or number search can also be conducted by utilizing the "Text Search"
- The "Scan Date" search function is solely the date the record was scanned into eBridge and not the date of installation
- Once you have located the record, click on the "view" icon on the left hand side of the row to view the record. \*Please be aware that multiple records may return for a single property
- Once you are viewing the record, you may download, print or email from the top left corner



- 1. Wash your hands before starting any task!
- 2. Practice good hygiene.
- 3. Wear hair nets or ball caps, and beard nets when handling food.
- 4. Do not wear jewelry.
- 5. Keep nails short, free from polish, and clean.
- 6. Know proper temperatures for hot and cold food.
- 7. Keep a clean kitchen.
- 8. Maintain clean air ventilation throughout establishment. Air filters need to be changed.
- 9. Remember the 5 steps to cleaning/sanitizing dishes: Scrape, Wash, Rinse, Sanitize, Air Dry
- 10. Keep proper date marks on ready to eat foods Seven days maximum!

### Panhandle Restaurant Association

A Texas Restaurant Association Chapter

https://www.txrestaurant.org/panhandle-chapter

#### Panhandle Restaurant Association YouTube Channel

https://www.youtube.com/user/TXRestaurantAssoc/videos

#### MORE INFORMATION AVAILABLE AT:

City of Amarillo, Environmental Health

808 S. Buchanan • 806-378-9472

www.amarillo.gov

#### Panhandle Restaurant Association

 $\underline{https://www.txrestaurant.org/panhandle-chapter}$ 

https://www.youtube.com/user/TXRestaurantAssoc/videos

To obtain your own copy of Texas Food Establishment Rules, go to:

http://www.dshs.texas.gov/foodestablishments/lawsrules.aspx

Select: "228 Texas Food Establishment Rules 2015"

Page | 9